Cultivating Femininity

The tea ceremony persists as one of the most evocative symbols of Japan. Originally a pastime of elite warriors in premodern society, it was later recast as an emblem of the modern Japanese state, only to be transformed again into its current incarnation, largely the hobby of middle-class housewives. How does the cultural practice of a few come to represent a nation as a whole? Although few non-Japanese scholars have peered behind the walls of a tea room, sociologist Kristin Surak came to know the inner workings of the tea world over the course of ten years of tea training. Here she offers the first comprehensive analysis of the practice that includes new material on its historical changes, a detailed excavation of its institutional organization, and a careful examination of what she terms “nation-work”the labor that connects the national meanings of a cultural practice and the actual experience and enactment of it. She concludes by placing tea ceremony in comparative perspective, drawing on other expressions of nation-work, such as gymnastics and music, in Europe and Asia. Taking readers on a rare journey into the elusive world of tea ceremony, Surak offers an insightful account of the fundamental processes of modernitythe work of making nations.

Cha-No-Yu

Explore one of Japan's most beautiful traditions while entertaining your family and friends! Tea Ceremony: Explore the unique Japanese tradition of sharing tea is an exciting and fun way to introduce Asian culture to kids. Readers will learn all the steps for performing a Traditional Japanese Tea Ceremony. With this book kids will be able to: Perform the Traditional Japanese Tea Ceremony at home through easy-to-follow instructions Explore all the elements of an authentic Japanese tea ceremony, including the tea utensils such as the scoop, whisk, bowl, and fukasa (silk cloth used for cleaning utensils) Know the proper technique for whipping tea, and the different kinds of tea used The Asian Arts & Crafts for Creative Kids series is the first series, aimed at readers ages 7-12, that provides a fun and educational introduction to Asian culture and art. Through hands-on projects readers will explore each art/engaging in activities to gain a better understanding of each form.

The Book of Tea

Farewell to faux pas! Minding your manners is an acquired skill, but what serves you well elsewhere could trip you up in Japan. Save yourself possible embarrassment with Etiquette Guide to Japan. An inside look at Japanese social graces, it answers all the questions of the thoughtful traveler. Extensive, specific information on Japanese business etiquette assists readers traveling to Japan for business. Although often overshadowed by a modern facade, longstanding traditional aspects of Japan's culture still influence the country and almost everyone in it. Concrete evidence of this traditional culture can be seen everywherein the ancient arts and crafts that are still important parts of everyday life, in the many shrines and temples that dot the nation, and in the modern comeback of Japanese fashions such as kimonos and yakata robes. To many Western visitors, however, the most obvious example of this traditional culture's strength is the unique etiquette of the Japanese. Like many nations, Japan has experienced vast political, social, and economic change over the past century. But enough of Japan's traditional etiquette remains to set the Japanese apart socially and psychologically, and to make success in socializing and doing business with them a special challenge for Westermos. About this new edition: This updated and expanded edition of the best-selling Japanese etiquette guide addresses not just the puzzling protocols relating to name cards, bowing or shaking hands, bathrooms and public bath—but also what to do when entertaining Japanese dinner guests, attending a Japanese tea ceremony, taking the subway, and much more! It also provides the latest etiquette in mobile phone manners, texting, social media and other forms of digital communication. The glossary at the back of the book has been revised to include the latest technology-related words and expressions used by Japanese today. Two new chapters address the changing role of foreigners in the workplace and the contemporary business style and etiquette used by the younger generation of Japanese who are now increasingly cosmopolitan—but still very Japanese! 

The Book of Tea

In the 1970s and '80s, Japan soared on the superior technology of Sony and Toyota while the West struggled to catch up. Then a catastrophic 1990 stock-market crash ushered in the "lost decades" of deep recession and social dysfunction. They should have plunged Japan into irrelevance; instead its cultural clout soared. Hello Kitty, the Nintendo Entertainment System, and entertainment empires like Pokémon and Dragon Ball Z—artfully packaged, dangerously cute, and dizzyingly fun--made Japan the forge of the world's fantasies, and gave us new tools for coping with trying times. Alt reveals how Japanese ingenuity remade global culture and may have created modern life as we know it. -- adapted from jacket

Kachka

The overwhelming majority of tea practitioners in contemporary Japan are women, but there has been little discussion on their historical role in tea culture (chanoyu). In Cultivating Femininity, Rebecca Corbett writes women back into this history and shows how tea practice for women was understood, articulated, and promoted in the Edo (1603/1868) and Meiji (1868/1912) periods. Viewing chanoyu from the lens of feminist and gender theory, she sheds new light on tea's undeniable influence on the formation of modern understandings of femininity in Japan. Corbett overturns the iemoto tea school's carefully constructed orthodox narrative by employing underused primary sources and closely examining existing tea histories. She incorporates Pierre Bourdieu's theories of social and cultural capital and Norbert Elias's "civilizing process" to explore the economic and social incentives for women taking part in chanoyu. Although the iemoto system sought to increase its control over every aspect of tea, including book production, eighteenth- and nineteenth-century popular texts aimed specifically at women evidence the spread of tea culture beyond parameters set by the schools. The expansion of chanoyu to new social groups cascaded from commoner men to elite then commoner women. Shifting the focus away from male tea masters complicates the history of tea in Japan and shows how women of different social backgrounds worked within and without traditionally accepted paradigms of tea practice. The direct socioeconomic impact of the spread of tea is ultimately revealed in subsequent advances in women's labor opportunities and an increase in female social mobility. Through their participation in chanoyu, commoner women were able to blur and lessen the status gap between themselves and women of aristocratic and samurai status. Cultivating Femininity offers a new perspective on the prevalence of tea practice among women in modern Japan. It presents
a fresh, much-needed approach, one that will be appreciated by students and scholars of Japanese history, gender, and culture, as well as by tea practitioners. An electronic version of this book is freely available thanks to the support of libraries working with Knowledge Unlatched, a collaborative initiative designed to make high-quality books open access for the public good. The open-access version of this book is licensed under Creative Commons Attribution-NonCommercial-NoDerivatives 4.0 International (CC BY-NC-ND 4.0), which means that the work may be freely downloaded and shared for non-commercial purposes, provided credit is given to the author. Derivative works and commercial uses require permission from the publisher.

The Story of Japanese Tea

Acclaimed as one of the most exciting books in the history of American letters, this modern epic became an instant bestseller upon publication in 1974, transforming a generation and continuing to inspire millions. This 25th Anniversary Quill Edition features a new introduction by the author; important typographical changes; and a Reader's Guide that includes discussion topics, an interview with the author, and letters and documents detailing how this extraordinary book came to be. A narration of a summer motorcycle trip undertaken by a father and his son, the book becomes a personal and philosophical odyssey into fundamental questions of how to live. The narrator's relationship with his son leads to a powerful self-reckoning; the craft of motorcycle maintenance leads to an austerely beautiful process for reconciling science, religion, and humanism. Resonant with the confusions of existence, Zen and the Art of Motorcycle Maintenance is a touching and transcendent book of life.

Bridging Cultural Barriers in China, Japan, Korea & Mexico

The economies of the advanced countries have gone global, but not the cultures! This presents a plethora of problems that include economic as well as political affairs, especially with countries whose cultures are often so different that compromises—much less agreements—range from difficult to impossible. In this book, author Boye Lafayette De Mente, known for his pioneer books on the business and social cultures of China, Japan, Korea and Mexico, presents a series of business-oriented insights that take much of the mystery out of the mindset and behavior of the Chinese, Japanese, Koreans and Mexicans. It is excellent background reading for business people, diplomats, political leaders, academics and students.

Making Tea, Making Japan

This classic of Japanese cultural studies explains the famous Japanese tea ceremony or cha-no-yu with great scholarship and clarity. In 1933, when A. L. Sadler's imposing book on the Japanese tea ceremony first appeared, there was no other work on the subject in English that even remotely approached it in comprehensiveness or detail. Having attained something of the stature of a classic among studies of Japanese esthetics, it has remained one of the most sought-after of books in this field. It is therefore both a pleasure and a privilege to make it available once again in a complete and unabridged digital version. The tea culture book is abundantly illustrated with drawings of tea ceremony furniture and utensils, tearoom architecture and garden design, floor and ground plans, and numerous other features of the cha-no-yu. A number of photographic plates picture famous tea bowls, teahouses, and gardens.

Etiquette Guide to Japan

Bushido: The Soul of Japan written by Inazo Nitobe was one of the first books on samurai ethics that was originally written in English for a Western audience, and has been subsequently translated into many other languages (also Japanese). Nitobe found in Bushido, the Way of the Warrior, the sources of the virtues most admired by his people: rectitude, courage, benevolence, politeness, sincerity, honor, loyalty and self-control, and he uses his deep knowledge of Western culture to draw comparisons with Medieval Chivalry, Philosophy, and Christianity.

The Golden House

First published in 2006. Routledge is an imprint of Taylor & Francis, an informa company.

The Wisdom of Tea

Examines the importance of Japanese tea culture and the ways in which it has evolved over the centuries, with photographs and detailed explanations of the Tea Culture of Japan exhibit organized by the Yale University Art Gallery.

Handmade Culture

National Matters investigates the role of material culture and materiality in defining and solidifying national identity in everyday practice. Examining a range of "things" from art objects, clay fragments, and broken stones to clothing, food, and urban green space, the contributors to this volume explore the importance of matter in making the nation appear real, close, and important to its citizens. Symbols and material objects do not just reflect the national visions deployed by elites and consumed by the masses, but are themselves important factors in the production of national ideals. Through a series of theoretically grounded and empirically rich case studies, this volume analyzes three key aspects of materiality and nationalism: the relationship between objects and national institutions, the way commonplace objects can shape a national ethos, and the everyday practices that allow individuals to enact and embody the nation. In giving attention to the agency of things and the capacities they afford or foreclose, these cases also challenge the methodological orthodoxies of cultural sociology. Taken together, these essays highlight how the "material turn" in the social sciences pushes conventional understanding of state and nation-making processes in new directions.

Definitions of Art

When Jane decides to leave her Wall Street job to join her husband Pete in Tokyo she unwittingly places herself on a trajectory that challenges her marriage, her career and risks her very life. This is her emotional journey of love, betrayal, hope and disillusionment. A family's secret atrocities and treachery are revealed amid the financial manipulation of the Tokyo capital market bubble. Jane finds renewal in an unexpected place. "The anomic of the ex-pat in Japan is captured in 'Lost in Translation,' and in this book." James Fallows, The Atlantic "More twists and turns than a Tokyo alley." Mary Lord, former Tokyo bureau chief U.S. News & World Report

Tea Cult Of Japan

Tea has been an integral part of Japanese culture for hundreds of years. In recent years curiosity about Japanese tea has grown around the world. Information about it in English has been fairly limited and quite sporadic. This book, hence, is the first comprehensive source about Japanese tea in English. Here you
will find how Japanese tea is grown and processed as well as what different kinds of teas are made in Japan. In addition to that, you will learn about the chemical composition of Japanese green tea and how to brew it. You will also discover how the history of Japanese tea has developed and what the current situation is. Additionally, you will learn about the Japanese tea ceremony and teaware used for Japanese tea. All together the book will prove to be a reliable source for your tea studies and professional tea career.

**Making Tea, Making Japan**

Although tea had been known and consumed in China and Japan for centuries, it was only in the seventeenth century that Londoners first began drinking it. Over the next two hundred years, its stimulating properties seduced all of British society, as tea found its way into cottages and castles alike. One of the first truly global commodities and now the world's most popular drink, tea has also, today, come to epitomize British culture and identity. This impressively detailed book offers a rich cultural history of tea, from its ancient origins in China to its spread around the world. The authors recount tea's arrival in London and follow its increasing salability and import via the East India Company throughout the eighteenth century, inaugurating the first regular exchange—both commercial and cultural—between China and Britain. They look at European scientists' struggles to understand tea's history and medicinal properties, and they recount the ways its delicate flavor and exotic preparation have enchanted poets and artists. Exploring everything from its everyday use in social settings to the political and economic controversies it has stirred such as the Boston Tea Party and the First Opium War they offer a multilayered look at what was ultimately an imperial industry, a collision and often clash between the world's greatest powers over control of a simple beverage that has become an enduring pastime.

**Green with Milk and Sugar**

For more than 25 years Noriko Morishita studied and practised the intricate ceremonies of the famous Way of Tea, attempting to learn its complexities and achieve a perfection of movement and mood that few can master. In The Wisdom of Tea Noriko describes her gradual discovery of freedom and insight within the very rules that once seemed so constricting. Looking back across her life, Noriko illuminates the real teachings of the Way of Tea to live absolutely in the moment, to notice and delight in the smallest of details, to embrace the vital skills of patience and perseverance, and to allow yourself to be. The Wisdom of Tea is a distillation of the life lessons Noriko learned through many seasons, spanning girlhood to adulthood. It is a wise and inspiring book that reveals the lasting relevance of an ancient ceremony.

**The Book of Ichigo Ichie**

The Japanese passion for photography is almost a cliché, but how did it begin? Although Japanese art photography has been widely studied this book is the first to demonstrate how photography became an everyday activity. Japan's enthusiasm for photography emerged alongside a retail and consumer revolution that marketed products and activities that fit into a modern, tasteful, middle-class lifestyle. Kerry Ross examines the magazines and merchandise promoted to ordinary Japanese people in the early twentieth century that allowed Japanese consumers to participate in that lifestyle, and gave them a powerful tool to define its contours. Each chapter discusses a different facet of this phenomenon, from the revolution in retail camera shops, to the blizzard of socially constructive how-to manuals, and to the vocabulary of popular aesthetics that developed from enthusiasts sharing photos. Ross looks at the quotidian activities that went into the entire picture-making process, activities not typically understood as photographic in nature, such as shopping for a camera, reading photography magazines, and even preserving one's pictures in albums. These very activities, promoted and sponsored by the industry, embedded the camera in everyday life as both a consumer object and a technology for understanding modernity, making it the irresistible enterprise that Eastman encountered in his first visit to Japan in 1920 when he remarked that the Japanese people were "almost as addicted to the Kodak habit as ourselves."

**Tea with Milk**

**A Beginner's Guide to Japanese Tea**

Cafes are where change happens and people feel most comfortable. In this surprising book we see how Japan came of age in the cafe—where women became free, where people jazz and poetry could reign. And, of course, where coffee is at its perfectionist best. Always a congenial companion and teacher, Merry White shows us a whole society in a beautifully made cup. Corby Kummer, The Atlantic Merry White's book is vital reading for anyone interested in culture and coffee, which has a surprising and surprisingly long history in Japan. Tracing the evolving role of the country's cafes, and taking us on armchair visits to some of the best, White makes us want to board a plane immediately to sample a cup brewed with kodawari, a passion bordering on obsession. Devra First, The Boston Globe "Coffee Life in Japan features highly engaging history and ethnographic detail on coffee culture in Japan. Many readers will delight in reading this work. White provides an affectionate, deeply felt, well reasoned book on coffee, cafes, and urban spaces in Japan. Christine Yano, author of Airborne Dreams: "Nisei" Stewardesses and Pan American World Airways "Combining unmistakable relish for the subject with decades of academic expertise, Merry White skillfully demonstrates that the cafe, not the teahouse, is a core space in urban Japanese life. Her portrait of their endurance, proliferation, and diversity aptly illustrates how coffee drinking establishments accommodate social and personal needs, catering to a range of tastes and functions. It is a lovely and important book not only about the history and meanings of Japan's liquid mojo, but also about the creation of new urban spaces for privacy and sociality. Laura Miller, author of Beauty Up: Exploring Contemporary Japanese Body Aesthetics

**Bushido: the Soul of Japan**

In this Second Edition of this radical social history of America from Columbus to the present, Howard Zinn includes substantial coverage of the Carter, Reagan and Bush years and an Afterword on the Clinton presidency. Its commitment and vigorous style mean it will be compelling reading for under-graduate and post-graduate students and scholars in American social history and American studies, as well as the general reader.

**Cook with Matcha and Green Tea**

Explore one of Japan's most beautiful traditions while entertaining your family and friends! Tea Ceremony: Explore the unique Japanese tradition of sharing tea is an exciting and fun way to introduce Asian culture to kids. Readers will learn all the steps for performing a traditional Japanese tea ceremony. With this book kids will be able to: Perform the traditional Japanese tea ceremony at home through easy-to-follow instructions Explore all the elements of an authentic Japanese tea ceremony, including the tea utensils such as the scoop, whisk, bowl, and Fukusa (silk cloth used for cleaning utensils) Know the proper technique for whipping tea and the different kinds of tea used The Asian Arts & Crafts for Creative Kids series is the first series, aimed at readers ages 7-12, that provides a fun and educational introduction to Asian culture and art. Through hands-on projects, readers will explore each art/engaging in activities to gain a better understanding of each form.
Bitter Tea

The tea ceremony persists as one of the most evocative symbols of Japan. Originally a pastime of elite warriors in premodern society, it was later recast as an emblem of the modern Japanese state, only to be transformed again into its current incarnation, largely the hobby of middle-class housewives. How does the cultural practice of a few come to represent a nation as a whole? Although few non-Japanese scholars have peered behind the walls of a tea room, sociologist Kristin Surak came to know the inner workings of the tea world over the course of ten years of tea training. Here she offers the first comprehensive analysis of the practice that includes new material on its historical changes, a detailed excavation of its institutional organization, and a careful examination of what she terms “nation-work”—the labor that connects the national meanings of a cultural practice and the actual experience and enactment of it. She concludes by placing tea ceremony in comparative perspective, drawing on other expressions of nation-work, such as gymnastics and music, in Europe and Asia. Taking readers on a rare journey into the elusive world of tea ceremony, Surak offers an insightful account of the fundamental processes of modernity—the work of making nations.

How to Write - Right!

The material for this book has accumulated over twelve years of active practice in Japan's rite of tea of which the author has received full instructorship; two years of full-time employment at a traditional tea vendor in the heart of Uji, during which he studied for and passed the examination of the Nihoncha Instructor Association and received certification as accredited instructor; regular meetings with, and tea farm visits at the properties of skilled artisan tea manufacturers, encounters that have provided much insight in subjects as the struggles of tea farmers, the reality behind the manufacturing of tea, and the workings of the industry as a whole. In addition, for the past four years, the author has devoted his life to discovering the essence of tea through curating a special selection of tea, repeatedly talking to and interviewing tea manufacturers, gathering insider information about the industry, etc. in order to truthfully and openly make this information available internationally. The discoveries made, and the information gathered during such interactions is what constitutes the foundation for the material presented in this book, and it is with the wish to objectively portray what Japanese tea at its core and in essence is that this book has been brought to life.

A People's History of the United States

Find happiness by living fully in the present with this definitive guide to ichigo ichie—the Japanese art of making the most of every moment—from the bestselling authors of Ikigai. Every moment in our life happens only once, and if we let it slip away, we lose it forever—an idea captured by the Japanese phrase ichigo ichie (pronounced い-ちょ-い-ちょ-い). Often spoken in Japan when greeting someone or saying goodbye, to convey that the encounter is unique and special, it is a tenet of Zen Buddhism and is attributed to a sixteenth-century master of the Japanese tea ceremony, or “ceremony of attention,” whose intricate rituals compel us to focus on the present moment. From this age-old concept comes a new kind of mindfulness. In The Book of Ichigo Ichie, you will learn to appreciate the beauty of the fleeting, the way the Japanese celebrate the cherry blossoms for two weeks every April, knowing they'll have to wait a whole year to see them again; use all five senses to anchor yourself in the present, helping you to let go of fear, sadness, anger, and other negative emotions fueled by fixating on the past or the future; be alert to the magic of coincidences, which help us find meaning among the disconnected events of our lives; use ichigo ichie to help you discover your ikigai, or life's purpose—because it's only by learning to be present, to be tuned into what catches your attention and excites you in the moment, that you can identify what it is that most motivates you and brings you happiness. Every one of us contains a key that can open the door to attention, harmony with others, and love of life. And that key is ichigo ichie. A PENGUIN LIFE TITLE

Japanese Tea

Eiko Ikegami uncovers a complex history of social life in which aesthetic images became central to Japan's cultural identities.

Pure Invention

Today, Americans are some of the world's biggest consumers of black teas; in Japan, green tea, especially sencha, is preferred. These national partialities, Robert Hellyer reveals, are deeply entwined. Tracing the trans-Pacific tea trade from the eighteenth century onward, Green with Milk and Sugar shows how interconnections between Japan and the United States have influenced the daily habits of people in both countries. Hellyer explores the forgotten American penchant for Japanese green tea and how it shaped Japanese tastes. In the nineteenth century, Americans favored green teas, which were imported from China until Japan developed an export industry centered on the United States. The influx of Japanese imports democratized green tea: Americans of all classes, particularly Midwesterners, made it their daily beverage/which they drank hot, often with milk and sugar. In the 1920s, socioeconomic trends and racial prejudices pushed Americans toward black teas from Ceylon and India. Facing a glut, Japanese merchants aggressively marketed sencha on their home and imperial markets, transforming it into an icon of Japanese culture. Featuring lively stories of the people involved in the tea trade—including samurai turned tea farmers and Hellyer's own ancestors!Green with Milk and Sugar offers not only a social and commodity history of tea in the United States and Japan but also new insights into how national customs have profound if often hidden international dimensions.

The Book of Korean Tea

Do you know the difference between a bancha and a hojicha? How to brew the perfect matcha? With this book you will! Japanese tea expert Per Oscar Brekell is one of the few foreigners to complete the difficult training in Japan as a tea instructor. Now, with this book, he shares the secrets and insights he's gleaned from a career dedicated to promoting and preparing this ancient beverage. Combining a practical approach with in-depth knowledge and a keen eye for the healthful benefits of tea, this visual guide will help you understand everything from how tea is picked and processed to the physical and mental health benefits that come from drinking it. Through stunning color photos and engaging information from Brekell, readers of this book will get: A guided tour of Japan's main tea-growing regions, from Uji/Kyoto to Shizuoka and Kagoshima, and a journey from leaf to cup An introduction to top-grade premium and single-estate Japanese teas like yubakita, koshan, yamakai, sofui and asasuyu A detailed guide to brewing Japanese teas to enhance their flavor and to highlight their healthful properties An in-depth look at traditional Japanese teapots and teacups A curated selection of teas suitable for home brewing and serving in various situations

Empire of Tea

Become the writer you have always wanted to be! Pat is a writer, a writing coach and a publisher. As you read 'How to Write - Right!' you will see that is also a teacher - and so, your book and writing skill are waiting for you at the end of the book.

The Rape Of Nanking

The cultural practice of a few come to represent a nation as a whole? Although few non-Japanese scholars have peered behind the walls of a tea room, sociologist Kristin Surak came to know the inner workings of the tea world over the course of ten years of tea training. Here she offers the first comprehensive analysis of the practice that includes new material on its historical changes, a detailed excavation of its institutional organization, and a careful examination of what she terms “nation-work”—the labor that connects the national meanings of a cultural practice and the actual experience and enactment of it. She concludes by placing tea ceremony in comparative perspective, drawing on other expressions of nation-work, such as gymnastics and music, in Europe and Asia. Taking readers on a rare journey into the elusive world of tea ceremony, Surak offers an insightful account of the fundamental processes of modernity—the work of making nations.
After growing up near San Francisco, a young Japanese woman returns with her parents to their native Japan, but she feels foreign and out of place with the many traditions of her new home. By the author of Grandfather's Journey. 25,000 first printing.

**Tea Culture of Japan**

The Way of Tea draws upon the wisdom of ancient writings to explain how modern tea lovers can bring peace and serenity to their time with a steaming mug of their favorite beverage and how to carry that serenity with them throughout the day. Looking at all aspects of tea and the tea ceremony from a spiritual perspective, The Way of Tea shows readers how in the modern world the way of tea does not need to be some somber religious ceremony, but can instead be a path for anyone to experience and share inner peace, relax the ego, and be free and open/an excellent recipe for a life well lived. Chapters include: The Tao of Tea The Veins of the Leaf Calm Joy Completion The Tea Space Living Reflections on the Way of Tea

**Zen and the Art of Motorcycle Maintenance**

The Book of Tea was written by Okakura Kakuzo in the early 20th century. It was first published in 1906, and has since been republished many times. In the book, Kakuzo introduces the term Teaisms and how Tea has affected nearly every aspect of Japanese culture, thought, and life. The book is accessible to Western audiences because Kakuzo was taught at a young age to speak English; and spoke it all his life, becoming proficient at communicating his thoughts to the Western Mind. In his book, he discusses such topics as Zen and Taoism, but also the secular aspects of Tea and Japanese life. The book emphasises how Teaism taught the Japanese many things; most importantly, simplicity. Kakuzo argues that this tea-induced simplicity affected art and architecture, and he was a long-time student of the visual arts. He ends the book with a chapter on Tea Masters, and spends some time talking about Sen no Rikyu and his contribution to the Japanese Tea Ceremony. According to Tomonobu Imamichi, Heidegger's concept of Dasein in Sein und Zeit was inspired -- although Heidegger remains silent on this -- by Okakura Kakuzo's concept of das-in-dem-Welt-sein (to be in the being of the world) expressed in The Book of Tea to describe Zhuangzi's philosophy, which Imamichi's teacher had offered to Heidegger in 1919, after having followed lessons with him the year before.

**Memoirs of a Geisha**

Handmade Culture is the first comprehensive and cohesive study in any language to examine Raku, one of Japan's most famous arts and a pottery technique practiced around the world. More than a history of ceramics, this innovative work considers four centuries of cultural invention and reinvention during times of both political stasis and socioeconomic upheaval. It combines scholarly erudition with an accessible story through its lively and lucid prose and its generous illustrations. The author's own experiences as the son of a professional potter and a historian inform his unique interdisciplinary approach, manifested particularly in his sensitivity to both technical ceramic issues and theoretical historical concerns. Handmade Culture makes ample use of archaeological evidence, heirloom ceramics, tea diaries, letters, woodblock prints, and gazetteers and other publications to narrate the compelling history of Raku, a fresh approach that sheds light not only on an important traditional art from Japan, but on the study of cultural history itself.

**Tea Ceremony**

In the last thirty years, work in analytic philosophy of art has flourished, and it has given rise to considerably controversy. Stephen Davies describes and analyzes the definition of art as it has been discussed in Anglo-American philosophy during this period and, in the process, introduces his own perspective on ways in which we should orient our thinking. Davies conceives of the debate as revealing two basic, conflicting approaches: the functional and the procedural. To the questions of whether art can be defined, and if so, how. As the author sees it, the functionalist believes that an object is a work of art only if it performs a particular function (usually, that of providing a rewarding aesthetic experience). By contrast the proceduralist believes that something is an artwork only if it has been created according to certain rules and procedures. Davies attempts to demonstrate the fruitfulness of viewing the debate in terms of this framework, and he develops new arguments against both points of view although he is more critical of functional than of procedural definitions. Because it has generated so much of the recent literature, Davies starts his analysis with a discussion of Morris Weitz's seminal paper, "The Role of Theory in Aesthetics." He goes on to examine other important works by Arthur Danto, George Dickie, and Ben Tilghman and develops in his critiques original arguments on such matters of the artificiality of artworks and the relevance of artists' intentions.

**National Matters**

The tea ceremony persists as one of the most evocative symbols of Japan. Originally a pastime of elite warriors in premodern society, it was later recast as an emblem of the modern Japanese state, only to be transformed again into its current incarnation, largely the hobby of middle-class housewives. How does the cultural practice of a few come to represent a nation as a whole? Although few non-Japanese scholars have peered behind the walls of a tea room, sociologist Kristin Surak came to know the inner workings of the tea world over the course of ten years of tea training. Here she offers the first comprehensive analysis of the practice that includes new material on its historical changes, a detailed excavation of its institutional organization, and a careful examination of what she terms "nation-work" the labor that connects the national meanings of a cultural practice and the actual experience and enactment of it. She concludes by placing tea ceremony in comparative perspective, drawing on other expressions of nation-work, such as gymnastics and music, in Europe and Asia. Taking readers on a rare journey into the elusive world of tea ceremony, Surak offers an insightful account of the fundamental processes of modernity/the work of making nations.

**Way of Tea**

Celebrated Portland chef Bonnie Frumkin Morales brings her acclaimed Portland restaurant Kachka into your home kitchen with a debut cookbook enlivening Russian cuisine with an emphasis on vibrant, locally sourced ingredients. With Kachka, Bonnie Morales has done something amazing: thoroughly update and modernize Russian cuisine while steadfastly holding to its traditions and spirit. Thank you comrade!! Altton Brown From bright pickles to pillowy dumplings, ingenious vodka infusions to traditional homestyle dishes, and varied zakuski to satisfying sweets, Kachka the cookbook covers the vivid world of Russian cuisine. More than 100 recipes show how easy it is to eat, drink, and open your heart in Soviet-inspired style, from the celebrated restaurant that is changing how America thinks about Russian food. The recipes in this book set a communal table with nostalgic Eastern European dishes like Caesar-inspired meatballs, Porcini Barley Soup, and Cauliflower Schnitzel, and give new and exciting twists to current food trends like pickling, fermentation, and bone broths. Kachka's recipes and narratives show how Russian's storied tradition of smoked fish, cultured dairy, and a shot of vodka can be celebratory, elegant, and as easy as meat and potatoes. The food is clear and inviting, rooted in the past yet not at all afraid to play around and wear its punk rock heart on its sleeve.

**Bonds of Civility**
A literary sensation and runaway bestseller, this brilliant debut novel tells with seamless authenticity and exquisite lyricism the true confessions of one of Japan's most celebrated geisha. Nominated as one of America's best-loved novels by PBS's The Great American Read Speaking to us with the wisdom of age and in voice at once haunting and startlingly immediate, Nitta Sayuri tells the story of her life as a geisha. It begins in a poor fishing village in 1929, when, as a nine-year-old girl with unusual blue-gray eyes, she is taken from her home and sold into slavery to a renowned geisha house. We witness her transformation as she learns the rigorous arts of the geisha: dance and music; wearing kimono, elaborate makeup, and hair; pouring sake to reveal just a touch of inner wrist; competing with a jealous rival for men's solicitude and the money that goes with it. In Memoirs of a Geisha, we enter a world where appearances are paramount; where a girl's virginity is auctioned to the highest bidder; where women are trained to beguile the most powerful men; and where love is scorned as illusion. It is a unique and triumphant work of fiction at once romantic, erotic, suspenseful, and completely unforgettable.

**Tea Ceremony**

The New York Times bestselling account of one of history's most brutal -- and forgotten -- massacres, when the Japanese army destroyed China's capital city on the eve of World War II In December 1937, one of the most horrific atrocities in the long annals of wartime barbarity occurred. The Japanese army swept into the ancient city of Nanking (what was then the capital of China), and within weeks, more than 300,000 Chinese civilians and soldiers were systematically raped, tortured, and murdered. In this seminal work, Iris Chang, whose own grandparents barely escaped the massacre, tells this history from three perspectives: that of the Japanese soldiers, that of the Chinese, and that of a group of Westerners who refused to abandon the city and created a safety zone, which saved almost 300,000 Chinese. Drawing on extensive interviews with survivors and documents brought to light for the first time, Iris Chang's classic book is the definitive history of this horrifying episode. "Chang vividly, methodically, records what happened, piecing together the abundant eyewitness reports into an undeniable tapestry of horror." - Adam Hochschild, Salon!

**Making Tea, Making Japan**

A book about homemade recipes using the amazing matcha & green tea that every American can enjoy. The recipes in this wonderful cook book by Kei Nishida highlight the uses of matcha and green tea as main ingredients. It educates and informs readers on the essence and importance of green tea to health and our overall well-being. Readers gain basic knowledge needed about brewing tea, modernized varieties of green tea beverages such as smoothies and cocktails and pastries such as bread, cakes and making of sweets. The book also has over 200 clear images of most of the ingredients and food mentioned so that readers can get a vivid visualization and step-by-step guide on all the recipes given.

**Photography for Everyone**

NEW YORK TIMES BESTSELLER  A modern American epic set against the panorama of contemporary politics and culture,a hurtling, page-turning mystery that is equal parts The Great Gatsby and The Bonfire of the Vanities NAMED ONE OF THE BEST BOOKS OF THE YEAR BY NPR  PBS  HARPER'S BAZAAR  ESQUIRE  FINANCIAL TIMES  THE TIMES OF INDIA On the day of Barack Obama's inauguration, an enigmatic billionaire from foreign shores takes up residence in the architectural jewel of the Gardens, a chi{	extendash}nese community in New York's Greenwich Village. The neighborhood is a bubble within a bubble, and the residents are immediately intrigued by the eccentric newcomer and his family. Along with his improbable name, untraceable accent, and unmistakable whiff of danger, Nero Golden has brought along his three adult sons: agoraphobic, alcoholic Petya, a brilliant recluse with a tortured mind; Apu, the flamboyant artist, sexually and spiritually omnivorous, famous on twenty blocks; and D, at twenty-two the baby of the family, harboring an explosive secret even from himself. There is no mother, no wife; at least not until Vasilisa, a sleek Russian expat, snags the septuagenarian Nero, becoming the queen to his king/a queen in want of an heir. Our guide to the Goldens' world is their neighbor René, an ambitious young filmmaker. Researching a movie about the Goldens, he ingratiates himself into their household. Seduced by their mystique, he is inevitably implicated in their quarrels, their infidelities, and, indeed, their crimes. Meanwhile, like a bad joke, a certain comic-book villain embarks upon a cro
d presidential run that turns New York upside-down. Set against the strange and exuberant backdrop of current American culture and politics, The Golden House also marks Salman Rushdie's triumphant and exciting return to realism. The result is a modern epic of love and terrorism, loss and reinvention, a powerful, timely story told with the daring and panache that make Salman Rushdie a force of light in our dark new age. Praise for The Golden House[A] modern masterpiece . . . telling a story full of wonder and leaving you marveling at how it ever came out of the author's head. Associated Press {Wildly satiric and yet piercingly real . . . If F. Scott Fitzgerald, Homer, Euripides, and Shakespeare collaborated on a contemporary fall-of-an-empire epic set in New York City, the result would be The Golden House.} Poets & Writers A tonic addition to American literature . . . a Greek tragedy with Indian roots and New York coordinates San Francisco Chronicle

**Coffee Life in Japan**

Written in English by a Japanese scholar in 1906, ""The Book of Tea"" is an elegant attempt to explain the philosophy of the Japanese Tea Ceremony, with its Taoist and Zen Buddhist roots, to a Western audience in clear and simple terms. One of the most widely-read English works about Japan, it had a profound influence on western understanding of East Asian tradition.